

Rolls: Mary's, Whole Wheat: USDA B-16

Number of Portions: 50

Size of Portions: 2 oz

Step 1

<u>Ingredient #</u>	<u>Ingredient Name</u>	<u>Quantity</u>
018375	Yeast, Baker's, Active Dry	1 5/8 ozs
014429	Water	1 1/2 cups
020081	Flour, All Purpose White, Enriched, Bleache	1 lb + 8 ozs
020080	Flour, Whole Wheat	2 lbs + 2 ozs
001091	Milk, Dry, Non Fat Powder, W/O Vitamin A AD	3 1/4 ozs
019335	Sugar, Granulated	5 3/4 ozs
002047	Salt, Table	2 Tbsp
004073	Margarine, Reg, Hard, Soybn (Hydr)	4 7/8 ozs
014429	Water	2 1/2 cups
001123	Eggs, Whole, Fresh & Frozen	6 Large

For best results, have all ingredients and utensils at room temperature.

1. Dissolve dry yeast in warm water. Let stand 4-5 minutes.
2. Place all dry ingredients (flour, dry milk, sugar, and salt) in mixer bowl. Using a dough hook, blend on low speed for approximately 2 minutes.
3. Add oil and blend on low speed about 2 minutes.
4. Add warm water & margarine. Mix on low speed for 1 minute.
5. Add dissolved yeast and mix on low speed for 2 minutes.
6. Knead dough on medium speed for 8 minutes, or until dough is smooth and elastic.
7. Place dough in warm area (about 90 F) for 45-60 minutes.
8. Punch down dough to remove air bubbles.
9. Form rolls from dough by pinching off 2-oz pieces and shaping. Place rolls on lightly oiled sheet pans(18"x29"x1") in rows of 10 down and 5 across. For 50 servings, use 1 pan. For 100 servings use 2 pans.
10. Place in a warm area (about 90 F) until double in size. 30-50 minutes.
11. Bake until lightly browned:
Conventional Oven: 400 F for 18-20 minutes.
Convection Oven: 350 F for 12-14 minutes.
12. Optional: Brush lightly with melted butter while warm.

Serving: 1 2-oz roll provides 2 servings of bread alternate.